



Pies Are a Part of Every Thanksgiving Dinner

CALL YOUR GROCER TO-DAY AND GIVE HIM YOUR ORDER FOR THANKSGIVING DAY DINNER. ORDER CONNECTICUT PIES.

All Kinds
Connecticut Pie Co.

Serve Hot Biscuits and Rolls With Your Thanksgiving Dinner

Good Luck Baking Powder is the housewife's light—it's the best, purest, makes the lightest and finest biscuit bread or rolls you ever tasted.

Be Sure to Use "GOOD LUCK" In Your Thanksgiving Cooking

Ask your grocer; he sells it.

Good Luck
Baking Powder

The Southern Manufacturing Co.
Richmond, Va.



DELICIOUS CONFECTION AND A NUTRITIOUS FOOD



Package Blue and White

Gee-Its Good

UNITED COUPON IN EACH PACKAGE.

HOUSEWIFE, YOU CAN SAVE ENOUGH ON THESE PRICES TO PAY FOR YOUR THANKSGIVING DINNER.

Flour—bag, 45c; per barrel.....\$7.00	Large Tomatoes, can, 9c;
ry Flour—bag, 45c; per barrel.....\$7.00	3 for25c
Flour—bag, 45c; per barrel.....\$7.00	Best Corn, can, 9c; 3 for.....2c
alk Flour—bag, 40c; per barrel.....\$6.25	7 lbs. Starch.....25c
Flour—bag, 40c; per barrel.....\$6.25	Six Star Naptha Powders.....25c
per pound.....53c	Swift Premium Hams, per
les' Coffee, per lb.....19c	pound.....20c
Potatoes, per peck.....20c	Chalmers' Gelatine, 3 pkgs.....25c
Potatoes, per peck.....20c	Crabberies, per quart.....19c
Circus Soap.....25c	Celery, stalk.....7c
ift Lard, per lb.....11c	
umford Powders.....4c	
Matches, dozen.....2c	
y Eggs, fresh.....29c	
l, pkgs.....9c	

ET MIXED PICKLES; OYSTERS, DRESSED CHICKENS, and Country Meal—Try and Then You'll Use No Other.

JEFFESSON MARKET, Gill Bros.
with Twenty-first Street. Phone Madison 1108.

SOLOMON'S CUT RATE LIQUOR STORE

110 East Broad St.

Special attention is called to our bottled in bond goods, guaranteed by the government to be 4 years old and 100 proof.

	Full Qts.
Green River	\$1.00
Green Briar	\$1.00
Old Gibson	\$1.00
Old Overholt	90c
Old Charter	90c
Horse Shoe	90c
Mellwood	90c
Royal Reath	\$1.00
Bona Fiede	85c
Old Buckport	85c
Gulf Stream	85c

BLENDS

	Full Qts.
Old Forrester	\$1.25
3 Feathers	\$1.50
Canadian Club	\$1.25
Cascade	\$1.00
Yellow Tavern (specially good)	\$1.00
Old Taylor	90c
Sherwood	75c
Old Durham	75c
Jefferson Club	75c
Old Henry	75c
Standard	75c
Savage (Mountain)	75c
Old Fulcher	75c
7-year-old Corn Whiskey	75c
Tar Heel Corn Whiskey	75c
Some Old Virginia Apple Brandy	\$1.00
Duffy's and Rooney's Malt	75c
Gordon Gin	\$1.00
Yellow Tavern Gin	\$1.00
Holland Process Gin (100 proof)	75c
Turkey Gin	75c
Black and White Scotch	\$1.25

WINES

	Full Qts.
Sherry, Port, Catawba and Blackberry.....	25c
Old California Sherry and Port.....	45c
Imported Sherry and Port.....	75c and 90c
Home-Made Blackberry Juice	50c

All of these goods are articles well suited for Thanksgiving.

No mail orders. Telephone Randolph 4126 and we will make quick delivery.

Your Thanksgiving Dinner Would Not Be Complete Without Lucca Olive Oil

A Pure Olive Oil imported direct from Italy. Order your supply to-day. Deliveries made to all parts of the city. Phone or mail.

CHASIE TRAFIERI

500 West Main Street.
Phone Madison 4220.

Thanksgiving Day

And every day you buy milk—because milk is a necessary commodity—why not buy Fresh Milk—Pasteurized Milk—RICHMOND DAIRY MILK?

There are many who do not know what the PASTEURIZATION TREATMENT to milk is. READ THIS:

Pasteurization is a heating process discovered by the French Chemist, Louis Pasteur, and is extensively used by leading dairies throughout the world to insure freedom from all bacteria in milk.

When milk is heated to a temperature of 145 degrees for a period of thirty minutes, and then rapidly cooled to a temperature of 50 degrees, it is rendered perfectly safe, and you can use it with impunity. The process of pasteurization effects no chemical or physical change in the constituents of milk, but simply insures its freedom from taint in any way.

At a cost of many thousands of dollars the RICHMOND DAIRY COMPANY has installed a modern Pasteurizer, and you are invited to call and inspect its operation.

READ THIS:

"Pasteurizing has two advantages. It removes from the milk all danger of the distribution of contagious diseases, and it accomplishes this in such a way that the pasteurized milk, after cooling, can hardly be distinguished from fresh milk."—H. W. CONN, Ph. D., Professor of Biology, Wesleyan University.

MRS. HOUSEWIFE, are you a user of RICHMOND DAIRY MILK? You should be. We have taken the above precaution for your benefit. CALL OUR ORDER DEPARTMENT AND GIVE YOUR ORDER.

Richmond Dairy Co.

314 North Jefferson St.

Phone Madison 2688

We also furnish Raw Milk from Officially Tuberculin Tested Herds.

Fish, Oysters, Game and Poultry FOR THANKSGIVING

WE WILL HAVE THE LARGEST ASSORTMENT AND THE BEST OF ALL KINDS IN THE CITY.

Jennings Fish Co.

SECOND MARKET.

Phone Randolph 2146.

Thirty Thousand Visitors

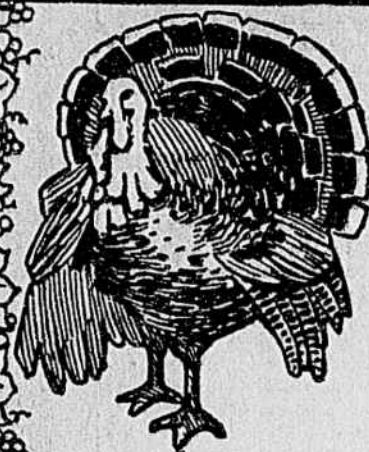
Marveled at Our Wonderful Revelation in Bread-Making.

Shower baths and individual steel lockers are used. A health certificate is required from employees in our sunlight and sanitary Bakery. Think what this means! The cleanest and best made

Butternut Bread

Wrapped from the oven in sanitary wax paper. At your grocers. Our Bakery always open to visitors.

NOLDE'S MODERN BAKERY



APPLE SAUCE OMELET.

Beat the yolks of seven eggs light. Stir into them five table-spoonfuls of powdered sugar and one and one-half cupfuls of sweetened apple sauce. Beat long and hard; stir in the stiffened egg whites, beat for a minute longer and turn into a greased pudding dish. Bake, covered, for about ten minutes, then uncover and brown. Serve at once with whipped cream.

BAKED OYSTER LOAF.

Use a round loaf of stale bread; cut off the top crust and scoop out all the inside, being careful not to break the crust. Break up the crumbs very fine and fry in four table-spoonfuls hot butter. Cook together a table-spoonful butter and two table-spoonfuls of flour; add two cupfuls of milk and cook until thick, stirring constantly. Season with half a teaspoonful of salt, and one-quarter teaspoonful pepper, and set aside to cool. Drain about a pint and a half of oysters (saving the liquor for soup or flavoring, sauces, etc.). Put a layer of the cream sauce in the loaf, on this a thick layer of the oysters, sprinkling with one-quarter teaspoonful salt; then scatter over chopped sweet green peppers, then a layer of the fried bread crumbs. Fill the loaf in this way, having top layer crumbs. Bake in moderate oven for half an hour.

SOUTHERN PUDDING.

Sift one teaspoonful of soda and one of salt into a quart of flour and rub in two cupfuls of chopped seeded raisins (dried cherries, apples or peaches may be used instead); stir two cupfuls of molasses into one cupful of butter or lard, and mix flour with it, putting in enough sweet milk to make a soft dough. Tie it in a damp cloth and boil for three hours. A colander placed in the kettle under the bag will allow the water to penetrate freely to all parts of the pudding and prevent sticking or burning.

OPEN FRUIT TART.

Butter a pan, roll out paste to the thickness of half an inch and line the dish with it; prick a few holes in the bottom of it with a fork, and bake the tart in a brisk oven from ten to fifteen minutes. Let the paste cool a little, then fill in with preserves or stewed fruit of any kind; place a few stars or leaves which have been previously cut out of the paste and baked, and the tart is ready for the table. By making it in this manner both the flavor and color of the jam, which would otherwise be lost, were it baked in the oven on paste, are preserved, and, besides, less is required.

FRENCH TART.

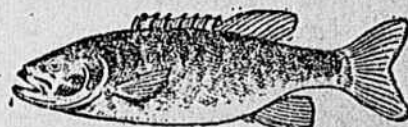
Take one pound of apples, juice of half a lemon, two ounces candied peel, rind of one lemon, two ounces currants, three ounces sugar. Line a flat dish with pastry and ornament the edges. Peel the core and slice the apples and cook gently ten minutes; stir in the sugar, lemon juice, grated rind of the lemon, currants and peel, cut small. Place in the centre of the pastry and bake twenty minutes.

HARICOT SOUP.

These beans require to be soaked in cold water from sixteen to twenty hours; then put into a pan of cold water and a little salt added. Set over a clear fire or gas. When the water comes to a boil, pull saucepan back and allow all to simmer slowly until the beans are quite tender; some beans require three hours, and as the waste simmers away, add more. These beans may be then used for putting into any stock, either chicken or veal or mutton broth. Where these luxuries cannot be obtained milk may be used with one or two pats of butter. Put the milk into a clean saucepan, then stir in the butter; thicken the whole with corn flour, then throw in the beans; give all one boil and dish. Where parsley is get-at-able, mince it finely and scatter it over the beans. Salt and one lump of sugar should be added.



Your Thanksgiving Dinner Will Not Be Complete Without Fish, Oysters or Game



We receive daily shipments of fresh oysters, fish and game. Our oysters are the best to be found in the city, opened here by us and delivered to any part of the city. Call us up and give us your Thanksgiving order. Phone Randolph 1320—to-day.

Johnson Fish & Oyster Co.

515 East Clay Street.

Sixth Street Market.